

# CLEMENTINE MOTHER'S DAY

## Heating & Storing Instructions

### ***SWEETS, COOKIES, PIES, SHORTCAKE & COBBLER***

#### **STRAWBERRY CUPCAKES & CAKE**

Keep refrigerated. Put out 10 - 20 minutes before serving.

#### **STRAWBERRY SHORTCAKE**

Keep whipped cream and strawberries refrigerated until ready to use. Do not refrigerate biscuits. If desired, refresh the biscuit by placing it in a 400 degree oven (or toasted oven) for 2-3 minutes. Allow to cool before assembling.

#### **BANANA CREAM PIE & KEY LIME PIE**

Keep refrigerated. Serve chilled.

#### **CLASSIC APPLE PIE**

Keep in a cool area. Do not refrigerate. Can be served warm or at room temperature. To serve warm, heat at 350°F for 10-15 minutes.

#### **BAKE-AT-HOME APPLE PIE**

1) Pre-heat oven to 350°F

2) Remove pie from freezer, take out of pastry box and unwrap plastic. Set out at room temperature for 20 minutes. Place the pie on a baking sheet and put it on the center rack of the oven.

3) For Large Pies: Bake for 30 minutes. Rotate pie 90° so that pie bakes evenly on all sides and bake for an additional 30 minutes. Repeat rotation and baking two more times so that the pie has turned 3 times and baked for a total of 2 hours.

For Small Pies: Bake 30 minutes, rotate pie 180° so that the pie bakes evenly on all sides. Bake for an additional 30 minutes. Rotate one last time and finish baking for 20 minutes (for a total baking time of 80 minutes).

4) To test for doneness, insert a paring knife into the vent on top of the pie. If the knife slides in easily, with no resistance from apples, the pie is done! The crust should be golden brown.

***The Clementine Classic Apple Pie will be extremely hot when it comes out of your oven. We recommend allowing it to cool for about one hour before serving.***

#### **BAKE-AT-HOME STRAWBERRY-RHUBARB COBBLER**

Preheat the oven to 350° F, remove the lid and place frozen cobbler on a sheet tray. Bake on the lower rack of your oven for the time specified below for your size cobbler or until biscuit topping is browned and filling is bubbly and hot when tested in the center. If biscuits are browning too much before filling is hot, cover loosely with aluminum foil to prevent over-browning. Let cool for at least 15 minutes before serving.

#### **BAKE-AT-HOME SCONES**

Keep frozen until ready to bake. Place scones on a baking sheet (lined with the included parchment paper), 2-3 inches apart, and sprinkle about 1 teaspoon of sugar evenly on top of each scone. Bake at 400°F until golden brown, about 25-30 min. Allow to cool before removing from the baking sheet.

**Scone Accompaniments:** keep refrigerated until ready to use.

### ***DINNER FOR MOM***

#### **CHICKEN POT PIE**

Keep refrigerated until ready to heat. Heat uncovered in a 375 degree oven. Small 15-20; Large 20-25 minutes; Supersize 50-60 minutes.

#### **SHEPHERD'S PIE**

Keep refrigerated until ready to heat. Heat uncovered in a 375 degree oven. Small 20-25; Large 30-35 minutes; Supersize 40-50 minutes.

#### **BAKED MACARONI AND CHEESE**

Keep refrigerated until ready to heat. Bake uncovered in a 375 degree oven. Small 20-30; Large 35-40, Supersize 50-60 minutes.

#### **LOVELY GARDEN SALAD**

Keep refrigerated until ready to serve. Toss with dressing right before serving. NOTE: you may not need to use all of the dressing provided – add gradually to avoid over-dressing.

### ***BRUNCH***

#### **QUICHE**

Refrigerate until ready to use. Heat in a preheated 375° oven, 5-7 minutes for small, 12-18 minutes for large.

#### **FRESH-SQUEEZED ORANGE JUICE**

Refrigerate until ready to use.

#### **MUFFINS, SCONES, TURNOVERS, LOVE BUNS, SHORTBREADS, CINNAMON AND SALTED CARAMEL ROLLS**

Keep in a cool area. Do not refrigerate